YOGHURT, LEMON AND PEPPER BUTTER

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle

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easy

INGREDIENTS FOR 460 G

125 g	QimiQ Classic, unchilled
230 g	Butter, softened
100 g	Natural yoghurt
0.5	Lemon(s), squeezed
	Lemon peel, grated
1 tsp	Cilantro, finely chopped
1 tbsp	Lemon balm, finely chopped
1 tbsp	Green peppercorns
	Salt

METHOD

1. Whisk QimiQ Classic smooth. Add the soft butter and continue to whisk with a hand mixer until fluffy.
2. Add the yoghurt, lemon juice, lemon rind, coriander, lemon balm and pepper, season to taste and mix well.
3. Form into a roll with clingfilm and chill thoroughly.
4. Cut the cold butter into slices as required.